

Cheese Chips

This recipe will make as many trays as you choose to make*

[Adventures in Freeze Drying: Freeze Dried Cheese Chips](#)

Ingredients:

Blocks of Cheese
of your choice,

White cheeses
have less oils than
yellow cheeses and
they may keep
longer in storage
because of this



Directions:

1. Pre-line your trays with parchment.
2. Thinly slice cheese about $\frac{1}{8}$ inch thick
3. Lay cheese slices flat on parchment, you can layer a few layers, but put parchment between each layer.
4. Place a layer of parchment on top of the last layer of cheese.
5. Freeze Dry
6. Store Appropriately (See Tips and Tricks for storage help)

Cycle Time: 16 hours

Rehydration: Not intended, these are meant to be eaten like a chip.



Live.
Life.
Simple.

www.freezedryingcookbook.com

*XL Tray = 15 Cups/Tray
Small = 4 Cups/Tray

Cycle times & rehydration for reference only
Large Tray = 8 Cups/tray Medium = 6 Cups/Tray